

# UNSWORTH

## VINEYARDS



## 2023 GAMAY NOIR

Gamay is a rare bird in the Cowichan Valley. Bright aromas of cherry, and raspberry on the nose reveal flavours of Bing cherry, wild berries, with a woody savoury complexity. This wine is dry, light bodied and responds well to a slight chill.

SEASON	DEGREE DAYS: 1176
	HARVEST DATE: Mid October
VINEYARD	REGION (BC VQA): Cowichan Valley
	VARIETY: Gamay Noir
	CLONES: Unknown
VINIFICATION	FRUIT HANDLING: Destemmed
	FERMENTATION: Stainless steel
	MATURATION: Neutral French oak (6 months)
	CLOSURE: Natural cork
TECH INFO	ALCOHOL PERCENTAGE: 11.4%
	pH: 3.48
	TITRITABLE ACIDITY: 6.15 g/l
	RESIDUAL SUGAR: 0.18 g/l
	FREE SO <sub>2</sub> : 14 mg/l
	TOTAL SO <sub>2</sub> : 87 mg/l

WINEMAKER:



2023 GAMAY NOIR

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